

## Avocado Tiramisu



Serves 8

### Preparation

1. Blend mashed avocados, mascarpone, powdered sugar and vanilla until smooth. In a separate bowl, whip the heavy cream until it forms soft peaks and fold it into the avocado-mascarpone mixture.
2. Mix cooled espresso with coffee liqueur, if using.
3. To assemble, dip each ladyfinger briefly in the coffee mixture and place them in a layer in a dish. Spread half

### Ingredients

- 2 ripe avocados from Mexico, mashed
- 250 g (9 oz) mascarpone cheese
- $\frac{3}{4}$  cup (180 ml) heavy cream
- $\frac{1}{3}$  cup (80 ml) powdered sugar
- 1 tsp (5 ml) vanilla extract
- 1 cup (250 ml) cooled espresso
- 200 g (7 oz) ladyfinger biscuits
- Cocoa powder (for dusting)
- 2 tbsp (30 ml) coffee liqueur (optional)
- Dark chocolate shavings (optional)

### Massimo Piedimonte, Chef, based in Montreal, CA

Born in Montreal to an Italian immigrant family, food has always been central to Massimo Piedimonte's life. With 19 years of experience, he refined his skills under Daniel Boulud and René Redzepi at NOMA before becoming executive chef at Le Mouso. There, he led the team to win Restaurant of the Year (Les Lauriers de la Gastronomie Québécoise 2018) and earn a spot among Canada's top ten restaurants (Canada's 100 Best 2019), while also winning the One to Watch Young Chef Award. His latest project,

